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alone or mixed with cooked meat or sprinkled over boiled beans and other foods. 252 [262]

From the extracted juice the Terena prepare starch. Water is added to the juice, after which it is passed through a cotton cloth that captures the larger particles. The liquid is then placed in a wooden trough and allowed to settle. Next day the water is poured off gently and the fine powder in the bottom of the trough is allowed to dry in the sun. The dry powder is admitted to be a fair quality of starch and is sold by the Terena to the shopkeepers in Taunay. [439]

Manioc meal is stored in cotton bags or large cans. On long journeys a bag of manioc meal mixed with pieces of boiled meat provides a satisfactory and easily transportable food supply. Manioc meal mixed with cane sirup is also used as a dessert among the Brazilians. Bitter manioc, then, is the mainstay of the Terena. It is easy to cultivate, as it requires very little care. 251 262

Sugarcane.—Sugarcane, the Terena say, is next in importance to manioc as a food and cash crop. The Terena cultivate three principal types of cane. The old type known as "caiana" was cultivated in the Chaco but is not used very extensively at present. Another type known as "cana do Japão" is a thick reddish cane which grows well and produces a juice with a high sugar content. The most popular type, because it is the most resistant to disease, is "cane 78." The Terena use the Portuguese word for sugarcane, "cana de açucar." 249 [262]

Sugarcane is planted in the moist lowlands near the streams. The land is prepared with a hoe, and the cuttings are set out just before the heavy rains in September or October. Two weeks after planting, the field is weeded and again a month later to give the cane plants a good start. Ten to twelve months later the cane is ready for cutting. The cane is cut with a machete and hauled to the village in oxcarts. [494]

The three principal products obtained from sugarcane are sirup, "rapadura," and raw sugar. The cane press used by the Terena is the old-type wooden press which has been used by the Brazilians for centuries. This machine consists of three large wooden cylinders, about 2 feet in diameter and about 4 feet long, set perpendicularly close together in a line on a wooden platform. To the axle of the central cylinder a long wooden 257 ●

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pole is attached which, when drawn around in a circle, turns the three cylinders. Although two or three men can turn the cylinders, a horse is customarily hitched to the pole.

While the cylinders are turning, a man forces pieces of cane between the cylinders where the juice is expelled and later drips into cans or wooden buckets below. The juice is known as "garapa" and is drunk fresh from the machine, the usual custom being to drink it through the teeth to keep out the dirt. To prepare sirup, or "rapadura," the juice is boiled over a fire in flat iron basins about 4 feet in diameter. The first product obtained is sirup, *mopó*, which is widely used domestically and is also sold. With further boiling, "rapadura," or brown ungranulated sugar, is obtained. This sugar is pressed into approximately 1-kilo blocks and is used as candy or for sweetening tea, coffee, and other foods. When the boiled juice is permitted to settle and the water to evaporate, black granulated raw sugar is obtained. The Terena customarily produce only sirup and ungranulated brown sugar.

Maize.—As a food crop maize is definitely secondary to manioc. The Terena appear to grow a primitive type of maize having a long slender ear with yellow kernels. The other two types, one a short ear with yellow kernels and the other with reddish kernels, appear to be varieties developed by the Brazilians. Maize is planted in September and harvested in April. Usually it is planted in rows, although it is often found growing irregularly in the fields. Much of the crop is used green, the ears being boiled or roasted before a fire. Coarsely ground maize is used for making a thin gruel, *ohomoiú*, a porridge called *yukui*, or corn cakes known as *shipa*. After an ear of corn is husked, the kernels are removed and roughly ground in a wooden mortar. The coarse meal is then winnowed after which it is ready for use.

Sweetpotatoes.—The Terena grow three main types of sweetpotato: a yellow variety, a white variety, and a purple variety. The cuttings are set out in September and are ready for use in March and April. Sweetpotatoes are eaten boiled or baked. The Terena still bake sweetpotatoes in the old way. First a hole is dug in the ground and filled with firewood and lighted. When the fire has burned down to coals, the sweetpotatoes